

## HARBOUR VIEW BRUNCH

### SEAFOOD BAR

Boston lobster • crab leg • yabby  
clam • sea whelk • green mussel • prawn  
yellow fin tuna carpaccio • octopus salad  
smoked Norwegian salmon

### ANTIPASTI TABLE

Parma ham • coppa • speck • salami • lardo  
mortadella • ox tongue • Italian salad  
mixed olives • pickles • artisan cheeses

### PASTA CORNER

live station of freshly handmade pasta & risotto

### MAIN

#### BRANZINO ALLA PUGLIESE

Mediterranean sea bass • seasonal vegetables • white wine sauce  
or

#### GAMBERONI ALLA GRIGLIA

grilled king prawns • saffron aioli (\$30 supplement)\*  
or

#### LA PORCHETTA

pan-roasted pork belly • Italian stuffing • porcini jus  
or

#### TAGLIATA DI MANZO AL TARTUFO

grilled sirloin • black truffle • rocket • Datterini tomatoes • veal jus  
(\$60 supplement)\*  
or

#### TORTINO DI ZUCCA (V)

double-baked soufflé • pumpkin • goat cheese

### DOLCI

The Mistral selection of Italian desserts • signature tiramisu • Sicilian cannoli • 1-metre mille-feuille  
black truffle burnt cheesecake • kid's candy corner • macaron • Mövenpick ice cream

Kimbo coffee / TWG tea

Adults: \$688

Including free-flow of Moët & Chandon Imperial Brut • Lambrusco Ceci sparkling  
Cantine Pellegrino Grillo • Nero d'Avola: \$888

Children (7-11 years old): \$388

All prices are in Hong Kong dollars and subject to a 10% service charge  
\*Supplement items are not applicable to any discount  
If you have any dietary requirement or allergy, please inform our service team



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